



## GOURMAND VIANDE SAMPLE MENU

We use selected local independent producers as a result please note that menus are subject to changes without prior notice  
Menus will be confirmed and finalised 7 days prior to your event

Canapes

Amouse bouche

Seared Foie Gras,  
Sweet and Sour Peach, Gingerbread

Warm Salad of Quail, Caramelised Orange Puree,  
Wild Asparagus and Hazelnut Dressing

Assiette of Lune Valley Lamb

Set Citrus Custard with Citrus Fruits  
and Lancashire Yogurt Sorbet

Petit four and coffee

**Menu Gourmand £100**

### **Sommelier Experience**

Signature Wine Pairing £85

Prestige Wine Pairing £150

Once in a Lifetime Pairing £300

*Please advise us of any allergies or dietary requirements  
A discretionary service charge of 15% will be added to your bill.  
All prices include VAT*